



TEMPERATURE CERTIFICATION FOR CHILLED PRODUCTS

Purpose

This instruction defines procedures for verifying temperature requirements for chilled products.

Procedures

Use a properly calibrated thermometer. (See MGC Instruction 909.)

Chilled products

1. In-process.

Sample sufficient bone-in and boneless product throughout the process to ensure that specification temperature requirements are being met.

2. Final acceptance.

- a. Remove packaging material to expose the product. Do not pierce packaging material with the thermometer.
- b. Test sufficient product to ensure requirements are met.
- c. Allow the thermometer to stabilize before reading the temperature.
- d. A thermometer tolerance of $\pm 2^{\circ}\text{F}$ is permitted.
- e. For rejection criteria, refer to the purchase requirements or applicable specification.

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